BEVX REPORT

TROON VINEYARD VERMENTINO APPLEGATE VALLEY 2018

Analysis

We have been a fan of the Troon Vermentino since first tasting their 2014 vintage. It was clear then, and remains certain, that the climate found in Oregon's Applegate Valley is ideal for growing grapes like Vermentino. Troon Vineyard's Vermentino is not styled in the mold of either French nor Italian Vermentino rather it is developed into a very unique style that is 100% Troon. In previous vintages Troon has offered a Vermentino made as an "orange wine." This current vintage has elements of flavor akin to the orange wine while also incorporating a more French-style we saw in earlier Troon Vermentinos. This 2018 Vermentino is made with a whole-cluster press juice that is racked-off into mature French Oak Burgundy barrels, where it ferments using only native yeasts. Bottled at a sprite 12.9% alcohol by volume.

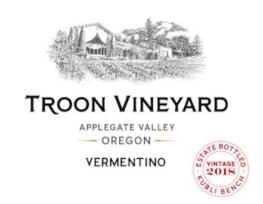
Cool Grade = A | Value Grade = B+

Tasting Note

Brilliant, pale straw color. The nose is moderately intense offering scents of grapefruit and green tea with supporting notes of fresh herbs, green tea, apricot stone, and green olive tapenade. The palate confirms the nose delivering a ripe citrus and orchard fruits-driven core with flavors of green melon, sudachi, and citrus zest. The finish is long and lingering. Medium-bodied and perfectly balanced with a vibrant texture.

How to Enjoy

This terrific white is the ideal aperitif offering complex flavors with bright acidity and a nimble, vibrant texture. At the table pair this Troon Vermentino with Thai curries, smoked fish, or a classic pho.



Country: USA

Region: Oregon

Appellation: Applegate Valley

Varietal: Vermentino

Retail Price: \$25

ABV: 12.9%



95 POINTS